

PLAN REVIEW CHECKLIST & SUPPLIMENTAL INFORMATION SHEET FOR MOBILE FOOD TRAILERS

Please note a Master Plumber is required to pull permits on all commercial Businesses.

You may view the new Food Code, download a Plan Application or see the requirements for a Mobile Food Trailer at: http://www.louisvilleky.gov/Health/Environmental/FoodHygiene.htm

Checklist	
Plan Application form All sections must be completed.	
Floor Plan:	
 The following requirements must be met before a permit can be issued. Essential equipment requirements that must be shown and labeled on the floor plan. 	
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3. Three (3) compartment sink	
 Hand sink(s); at least one (1) hand sink must be accessible to each work station area, i.e. dish wash area, food prep, food service, bar etc. 	
5. Hot and cold water under pressure.	
6. Layout of equipment including: refrigeration units, cooking equipment (stoves, ovens, fryers, etc.),	
and steam tables for hot-holding.	
7. Toilet facilities are to be available near the area of operation.	
8. Screening or air curtains to prevent entrance of flying insects.	
9. Shielded light fixtures	
10. Kitchen waste tanks must be 50 % larger than the fresh water tank.	
11. Kentucky State standards for water heaters.	
12. Isometric drawing (riser diagram) to meet Kentucky State Plumbing Code. Riser diagram must	
show all sinks, tanks & water heater.	
Supplemental Information for Health & Wellness Review:	
Please provide an email address or fax #. This information will reduce delays in the process if I need additional information.	
a) E-mail address	
b) Fax #	
c) Secondary phone #	

^{*} Once approved mobile must be brought to the Department of Public Health and Wellness for inspection before operation Monday-Friday between 8 A.M. and 10 A.M. The inspector must be able to verify all necessary fixtures are working properly which includes: hot and cold running water and refrigeration units. Questions please call 574-6650.